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Great Chefs



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Deanna Schwartzenburg

Great chefs of LA. Tech

GREAT CHEFS OF LA. TECH

compiled by
the DEPARTMENT of
MEDICAL RECORD SCIENCE

Sigma Rho Alpha, the student record association, wishes to express its appreciation to members of the faculty, staff and friends who generously contributed to the publication of our cookbook. We also wish to express our thanks to you who purchase it, and hope that you will enjoy using it often.

Deanna Schwartzenburg

Deanna Schwartzenburg
President
Sigma Rho Alpha
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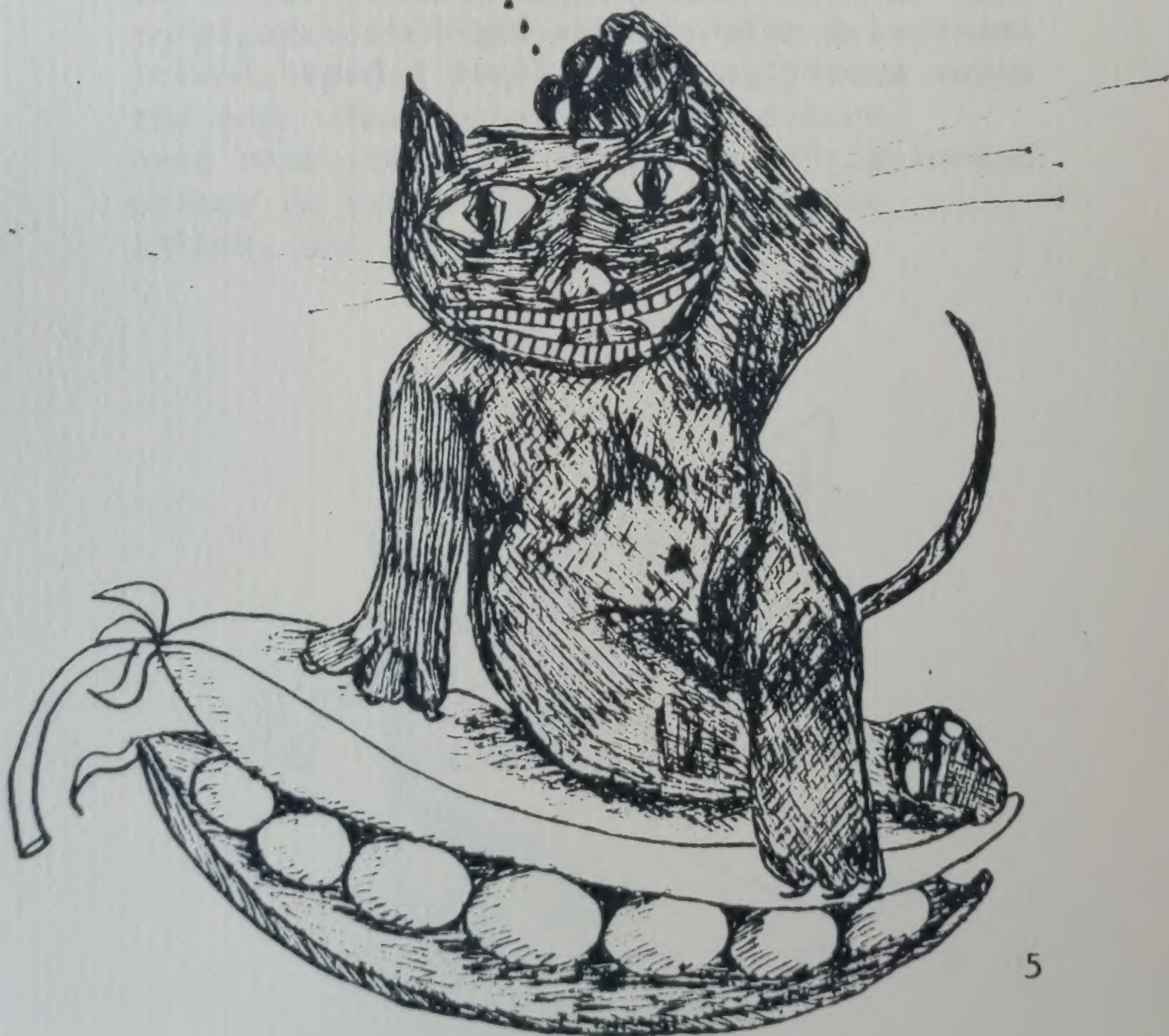
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Salads and Vegetables

"Greens Greens!
I've been eating
them since I
was 'knee-high,
to a grasshopper'"
—Ms. Eartha Kite



Marinated Mushroom Salad

$\frac{1}{2}$ lb. fresh mushrooms
 $\frac{1}{2}$ c salad oil
 $\frac{1}{4}$ c wine vinegar
 $\frac{1}{4}$ c chopped fresh parsley
1 t salt
1 t sugar
 $\frac{1}{2}$ t garlic powder
 $\frac{1}{4}$ t pepper
2 c diced tomatoes
1 c thinly sliced onions

Rinse, pot and slice mushrooms.
Combine oil, vinegar, parsley, salt, sugar, garlic powder & pepper. Pour over mushrooms and mix well. Add tomatoes & onions; toss lightly, cover & refrigerate at least 1 hour.

Serves 6.

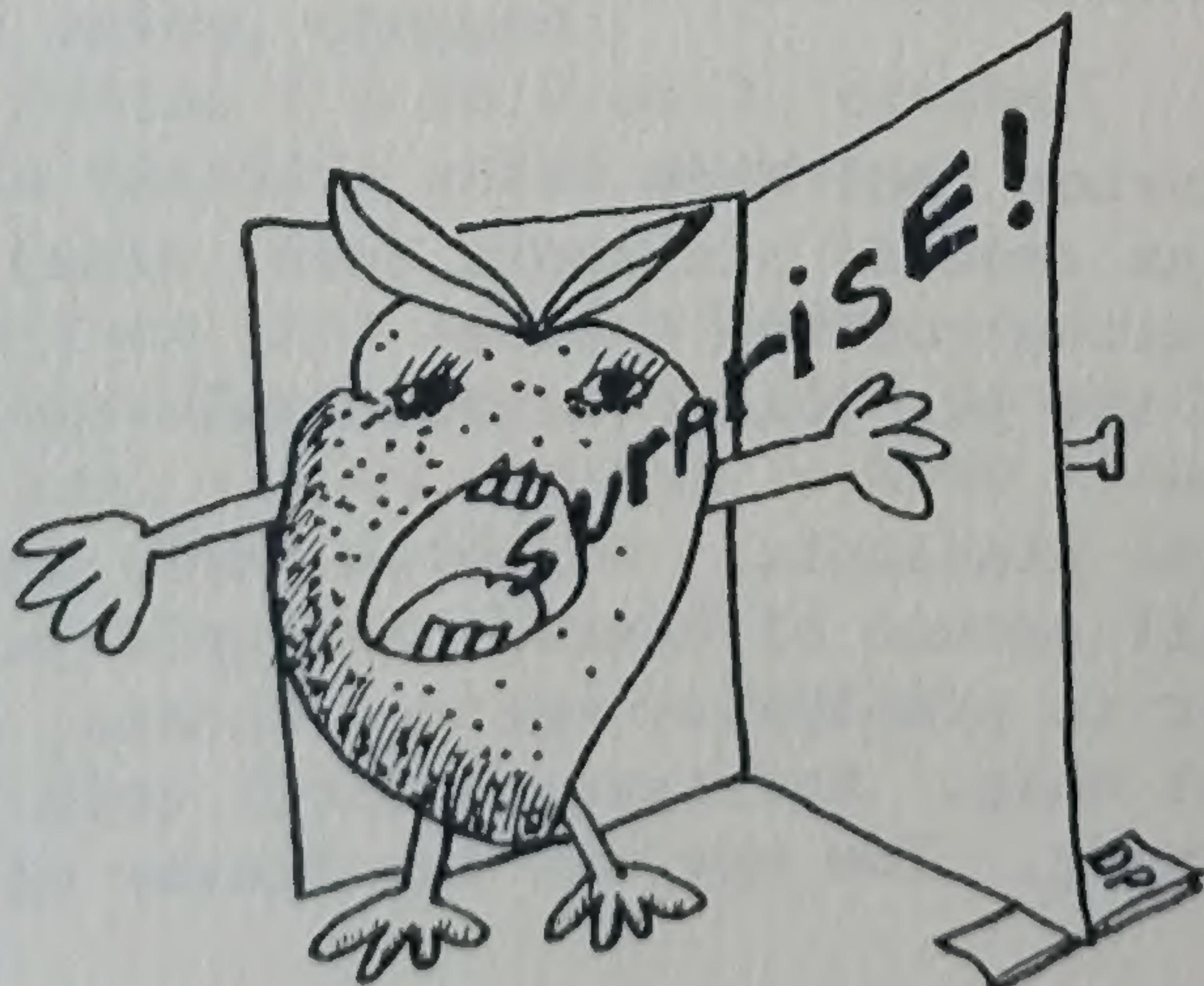
Nadine Ward

Strawberry Surprise Salad

1 6oz. pkg. strawberry jello
2 cups boiling water
10 oz. pkg. frozen strawberries
3 small bananas
 $\frac{1}{2}$ pint sour cream
1 cup chopped pecans

Pour gelatin into boiling water. Mix well and set aside to cool. Crush bananas as strawberries thaw. Mix bananas, strawberries, and nuts together. Pour $\frac{1}{2}$ of this mixture into a glass container about 8" square. Put into refrigerator to set. After this has jelled, spread sour cream evenly over the top. Pour other half of mixture over sour cream and return to refrigerator to set. After this layer has jelled, cut into squares to serve.

Helen Baxter



Swedish Vegetable Salad

1 can seasoned French cut green beans
1 can English peas
1 can carrots (sliced)
1½ cups fresh cauliflower
½ cup chopped onion
½ cup chopped celery
1 cup artichoke hearts (optional)
2/3 cup Catalina salad dressing
3/4 cup mayonnaise
1/8 tsp. red pepper
½ cup chili sauce
1 tablespoon lemon juice
2 tablespoons dry dillweed (not seed)
1 tsp. salt

Mix above ingredients together. Keep refrigerated. Serves 12.

Helen Baxter

Easy Gelatin Salad

1 carton Cool Whip
1 can crushed pineapple (med. size)
1 carton cottage cheese
1 6 oz. pkg jello (strawberry)

Drain pineapple. Dissolve jello in a small amount of heated pineapple juice. Stir in pineapple, cottage cheese, and Cool Whip. Refrigerate until cold before serving. You may use any flavor of jello.

Fruit Salad

2 cans mandarin oranges
1 large can chunky pineapple
4 large bananas, sliced
1 can peach pie filling
1 pkg. frozen strawberries

Thaw strawberries. Drain pineapple and slice bananas into the juice to keep them from discoloring. Drain pineapple juice and mix all ingredients together. Refrigerate until serving. Serves 12.

Helen Baxter

Mexican Salad

1 large head lettuce
1 can Ranch Style beans, drained and washed
8 oz. cheese, grated
1 small onion, chopped
1 pkg. fritos (6 to 8 oz.), crushed
1 bottle Catalina salad dressing

Tear lettuce into small pieces. Add other ingredients and mix. (Add crushed fritos just before serving to keep them crisp.) Serves 12

Helen Baxter

Broccoli - Cauliflower Salad

1 head cauliflower
1 bunch of fresh broccoli

Cut cauliflower and broccoli into small pieces. Do not use the stems. Make dressing of:

1 cup mayo
 $\frac{1}{2}$ cup sour cream
 $\frac{1}{4}$ cup dried onions
1 Tb. sugar
1 Tb. vinegar
1 tsp. worchestershire sauce
2 big dashes Tobasco
Dash of salt and pepper.

Mix sauce with vegetables. Refrigerate overnight for best flavor.

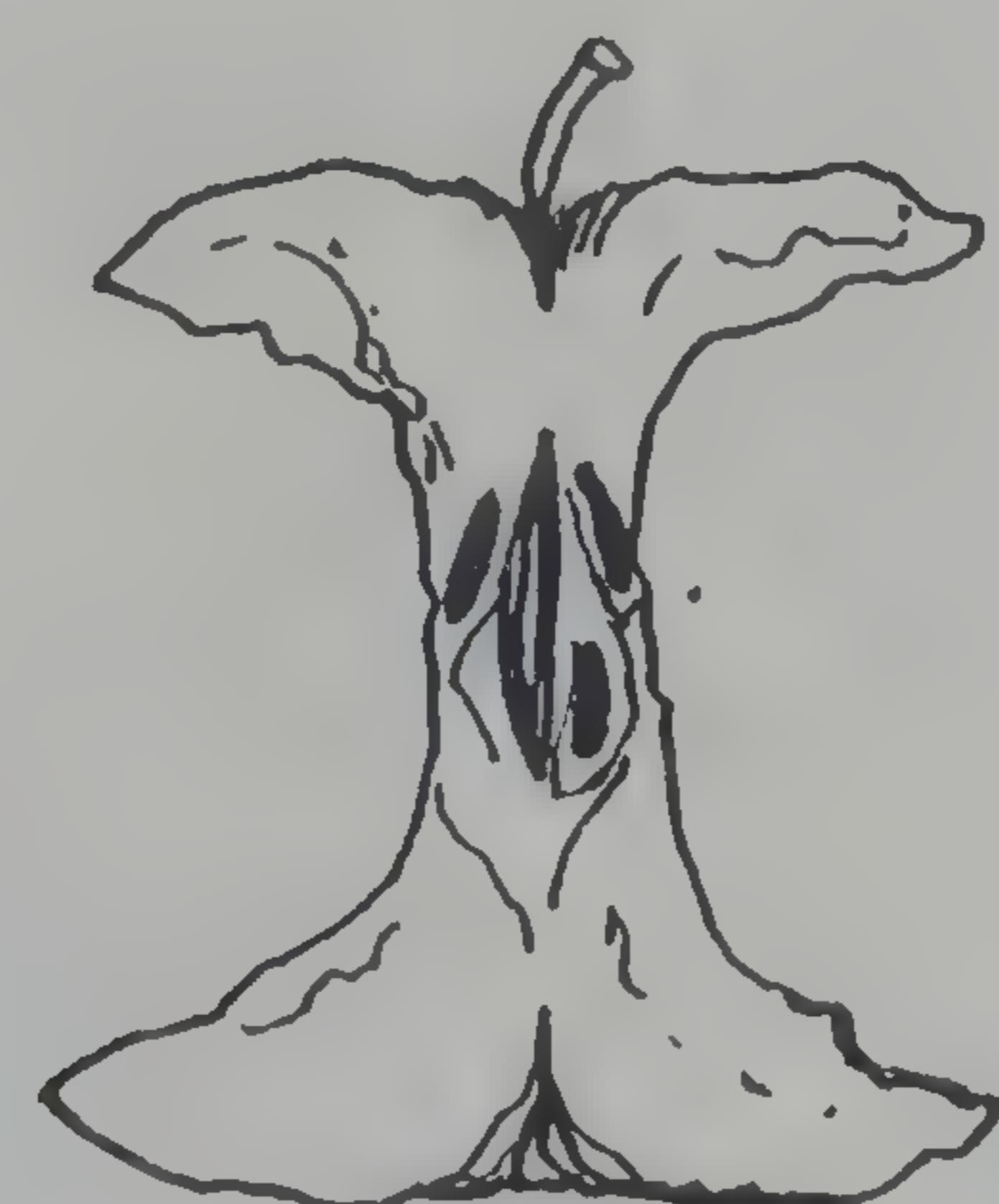
Helen Baxter

Fruit Punch

1 6 oz. can frozen lemon juice
3 6 oz. cans frozen orange juice
1 qt ginger ale
1 qt white grape juice
1 4 oz. bottle marachino cherries
1 orange
1 pt orange sherbert

Combine, chill and serve.

Lou Stebbins



Fruit Salad

1 large can fruit cocktail
½ c pecans
1 small jar cherries
½ c shredded coconut
1 orange
1 apple
1 banana
1 c marshmallows
1 med. container of cool whip

Chop pecans and cut up fruit into bit size pieces. Drain juice from the fruit cocktail and cut cherries in half. Mix all ingredients together then mix in cool whip. Chill before serving. Serves 5.

Rhonda Schwartzenburg
(Deanna Schwartzenburg)

Lime Jello Salad

13 oz. pkg. lime jello
13 oz. pkg. lemon jello

Boil two minutes in 2 cups water. Add 1 large can crushed pineapple and boil two more minutes. Cool to soft set. Add:
1 c chopped nuts
1 carton cottage cheese
1 small carton cool whip
Also may use mixed fruit flavored jello.

Charlotte Garrett

Copper Pennies

2 lbs. carrots, sliced $\frac{1}{2}$ inch thick,
cooked fork tender
1 med. onion, chopped
1 bell pepper, chopped
 $\frac{1}{2}$ c salad oil
1 c sugar
3/4 c vinegar
1 T prepared mustard
1 T Worcestershire Sauce
salt and pepper to taste
1 can cream of tomato soup

Drain cooked carrots. Mix with remaining ingredients. Place in glass or plastic casserole. Marinate in refrigerator overnight, or longer. Keeps indefinitely.

Charlotte Garrett



Artichoke Balls

1 cloves garlic, pureed
1 T olive oil
2 cans (8 oz) artichoke hearts, drained &
mashed
2 eggs slightly beaten
 $\frac{1}{2}$ c grated parm. cheese
 $\frac{1}{2}$ c Italian bread crumbs

Sauté garlic in oil. Add artichokes and eggs, cook over low heat for about 5 min., stirring constantly. Remove from heat and add crumbs and cheese, chill until firm. Makes about four dozens.

Erin Maronge

“dis artichoke
may ‘a choked Artie,
but it ain’t
gonna choke me!”
—Buckwheat



Herbed Potato Bake

$\frac{1}{2}$ c melted margarine
1 envelope onion soup mix
1 T rosemary
3 un-peeled white potatoes

Combine margarine, soup mix & rosemary;
scrub potatoes & slice 1" thick. Combine;
bake covered at 350 for 1 hour.

Lori Greene

Cranberry Salad

Combine:

2 3oz. Cream Cheese
2 T mayonnaise
1 can whole cranberries
1 small can crushed pineapple
 $\frac{1}{2}$ c chopped pecans

Mix in: 1 c whipped whipping cream

Fold into mold and freeze for 6 hours.

Cissy Pennington

Tomato Zucchini

4 tomatoes
2 zucchini
1 medium onion
3 T butter
Parmesian Cheese
bread crumbs

Slice tomatoes, zucchini and onion; arrange in layers in casserole dish. Add salt, pepper and butter. Cover and bake at 350 degrees for 30 minutes. Remove from oven and sprinkle cheese and bread crumbs on top. Leave uncovered and return to oven for about 15 minutes. Serves 6.

Cissy Pennington

Broccoli Casserole

1 pkg. frozen chopped broccoli
3/4 c minute rice cooked in 3/4 c water
1 small onion
3 T butter
1 can Cream Mushroom Soup
1/2 c milk
1 c Grated Cheddar Cheese

Saute' onion in butter, add mushroom soup and milk. Add cooked rice and broccoli. Mix. Pour into casserole dish and top for 30 minutes. Serves 8. Great with ham.

Baxter Baked Beans

2 cans pork & beans
1 c of brown sugar
 $\frac{1}{2}$ c hickory bar-be-que sauce
4 T catsup
1 med. chopped onion
4 slices bacon

Mix all ingredients together in a large baking dish. Place slices of raw bacon on top. Bake in oven for 45 minutes or until thickened at 375 degrees or bake for 20 minutes in a microwave on high.

To serve more than 6 - 8 people, double or triple the recipe.

Helen Baxter

Sour Cream Dip

Fix at least two days in advance.
1 lg. container of sour cream
 $1\frac{1}{2}$ t dill weed
 $1\frac{1}{2}$ t bean monde
 $\frac{1}{2}$ t garlic salt
1 pint mayonnaise
 $\frac{1}{2}$ t onion powder

Erin Maronge

Cherry Salad

1 can cherry pie filling
1 med. crushed pineapple, drained
1 can Eagle Brand
1 8oz. cool whip

Stir together well and refrigerate until ready to serve. Serves 10-12.

Lou Stebbins

Spinach Salad

1 slice of crumbled bacon
1 hard boiled egg
1 pound fresh spinach

Dressing:

$\frac{1}{2}$ c sugar
 $\frac{1}{2}$ c vinegar
2 t oil
1 t chopped green onion
1 t chopped parsley
1 t chopped chives
1 t worcestershire sauce
1 t prepared mustard
cracked black pepper
1 ice cube

Mix the salad dressing ingredients in a plastic container. Shake well and chill. Pour over the spinach, bacon and eggs. Seasoning to taste with salt and pepper if desired. Toss well and serve. The dressing keeps well for several days if kept in the refrigerator. (Serves 6)

Pineapple Fluff

(20 oz.) 1 can crushed pineapple
a box Pistachio Instant
Pudding & Pie Filling

1 12 oz. cool whip
2 cups small marshmallows

Mix pineapple & pudding well.
Add cool whip, mix well. Add marsh-
mallows last, mix well.



Marinated Mushrooms

Pour Wishbone Italian Salad Dressing over canned whole button mushrooms and let marinate overnight in refrigerator.

Nadine Ward

String Bean Casserole

1 pkg. French string beans
1 can cream mushroom soup
1 can water chestnuts, drained, sliced
1 can mushrooms
1 can bean sprouts
1 box French Fried onions

Cook beans until done, combine all ingredients except onions. Bake in casserole in 350 over 45 min. Sprinkle onions on top -- Bake 10 min. longer.

Lou Stebbins

Broccoli Dip

2 pkgs. frozen chopped broccoli

1 small onion, chopped

2 stalks celery, chopped

1 can chopped mushrooms

1 stick butter

2 rolls garlic cheese

1 can cream of mushroom soup

Tabasco

Red Pepper

Saute onion, celery & mushrooms in butter. Melt garlic cheese in top of double boiler with soup. Cook broccoli according to package directions.

Drain Well. Combine all ingredients and season with Tabasco & red pepper to taste. Keep warm in chafing dish. Serve with chips.

Shrimp Cocktail Sauce

1 tbsp horseradish

$\frac{1}{2}$ cup ketchup

2 tbsps. lemon juice, $\frac{1}{8}$ salt

2 or 3 drops Tabasco sauce &

$\frac{1}{2}$ tsp celery salt. Combine, serve cold with shrimp. $\frac{2}{3}$ cup sauce.

Lou Stebbins

Mock Oyster Dip

1 pkg. frozen broccoli
1 large onion
8 T butter or Margarine
1 roll of garlic cheese (6 oz.)
1 can mushrooms, stems and pieces
1 can cream of mushroom soup
dash of hot sauce

Cook broccoli in water until overdone. Saute onion in butter; add cream of mushroom soup, mushrooms (including liquid). Break up garlic cheese and add to mixture. Add hot sauce and broccoli. Mix well. Keep warm in chafing dish; serve with chips or crackers. For variety serve in party shells or over noodles as a casserole.

Erin Maronge

Broccoli - Rice Casserole

2 pkg. frozen chopped broccoli cooked by package directions.

1½ c cooked rice

1 can cream of mushroom soup

1 can cream of chicken soup

1 small jar of cheez-whiz

Mix all ingredients together. Put in a casserole dish and cook at 350 for 30 to 40 minutes or until golden brown.

Charlotte Garrett

Marinated Artichokes

2 cans of artichokes

½ t garlic

½ t yellow mustard

1 c Worcestershire Sauce

Hot pepper to taste

Salt and pepper to taste

Enough vinegar to half cover

The Main Dish: Meat, Casseroles



Cocka-Pitzie Miditzie

Definition: food collage from the Franks's family kitchen.

1-1b. ground beef, lean

1 egg

1 onion, chopped

bread crumbs (a little)

Mix above ingredients together and pan fry in small amount of chicken fat, or butter.

3 large potatoes

peel, and boil

mash

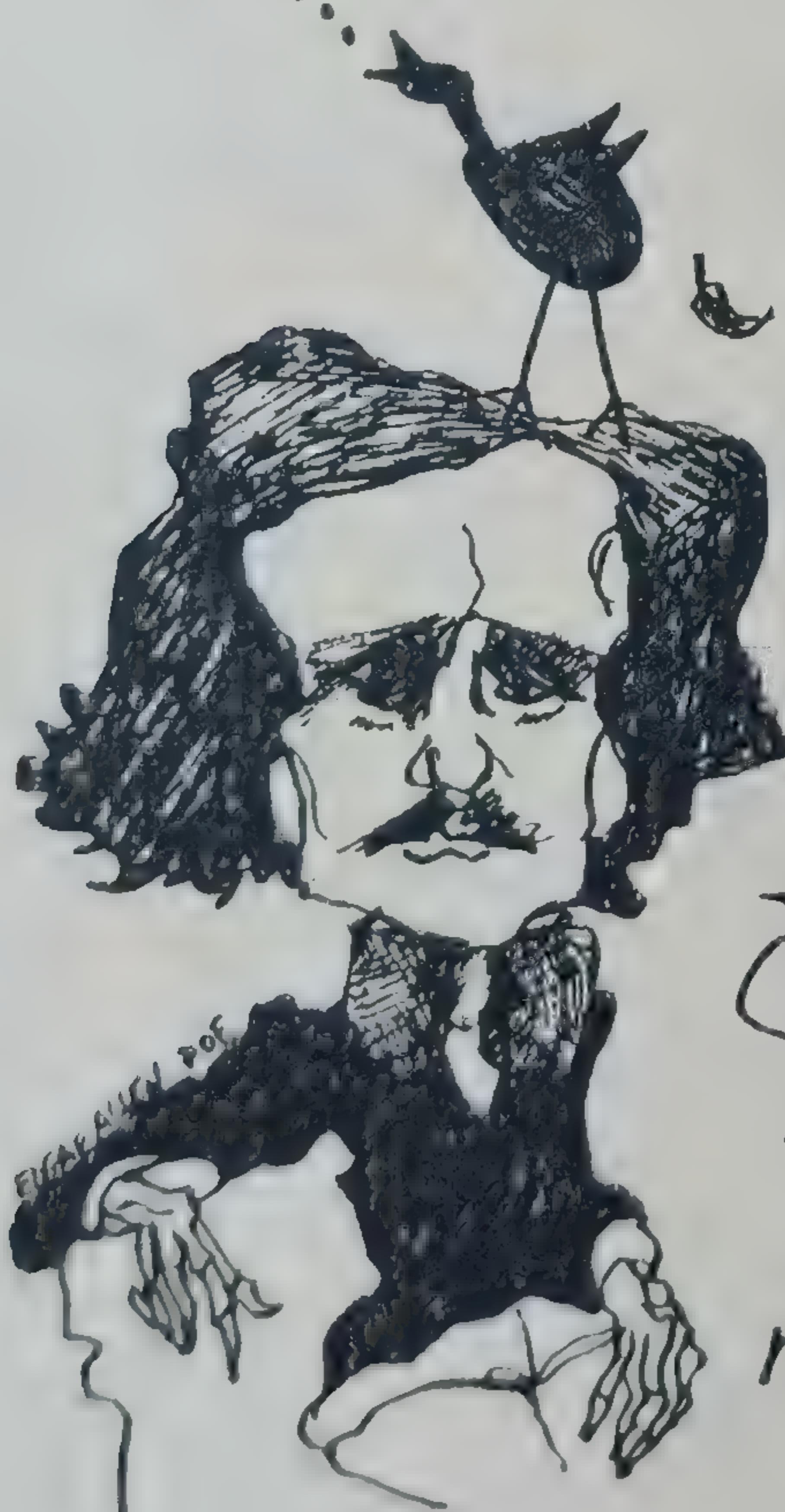
add butter and milk

Take mashed potatoes and press together with hamburger patties; add mustard on top of pattie to taste.

Maurice Franks, M.D.,
Dorothy Davis Franks,
David Franks &
Paul Franks

" Whenever
I was in the midst
of seething gore, and
hunger panged at my very
core; I stopped
to sense the magic Kitchen.

For in her hearth
burned the brightest
melting pot;
making me steadfast
in my duties (at least for the
time being) then,



I bolted for
the dining
area
to discover
what had been
my previous
inclination:
Cocka-Pitzie
Miditzie,
Virginia,
my sweet word!"

Pot Roast

Rump, Round or other lean cut of boneless beef roast.

salt, pepper, flour, bacon drippings
other seasoning - garlic salt

Place $\frac{1}{4}$ cup bacon drippings in bottom of Dutch oven and heat on top of stove. Dredge meat in flour seasoned with salt, pepper etc. When bacon drippings are hot (not smoking) put roast in pan and brown on all sides. Turn down heat to low. Add 3 - 4 cups of water and cover pan with a tight top. Cook for 3 - 4 hours checking occasionally to be sure meat is not sticking and add water if needed. When meat is tender remove to platter and use liquid for gravy.

Pot Roast Gravy

1 cup meat broth
 $\frac{1}{4}$ cup cold water
2 tbls flour

Skim excess fat from meat broth. Pour off broth, measure amount needed and return to kettle. Shake water and flour together in covered jar. (always put water in first for smooth mixture) Stir flour and water slowly into hot broth. Bring to boil, cook 1 minute. Season with salt and pepper to taste.

Meat Loaf

2/3 cup dry bread crumbs

1 cup milk

1½ lbs. ground beef

2 beaten eggs

¼ cup grated onion

1 tsp salt

½ tsp pepper

½ tsp sage

Soak bread crumbs in milk; add meat, eggs, onion and seasoning; mix well. Form in individual loaves or place in greased muffin pans. Cover meat loaves with sauce. Bake in moderate oven (350) 45 minutes. Serves 8.

Or form in a single loaf in 5 x 8 loaf pan. Cover with sauce and bake 1 hour.

Sauce

Combine 3 Tbsp brown sugar, ¼ cup catsup, ¼ tsp nutmeg & 1 tsp dry mustard.

Lou Stebbins

Chicken Enchiladas

1 pkg tortilla chips
1 can chicken soup (condensed)
1 large chicken (cooked and boned)
1 small can chopped green chilies
1 small can evaporated milk
1 medium onion
 $\frac{1}{2}$ lb grated cheese

Heat soup, chilies, and milk. In greased baking dish place broken tortilla chips. Layer cut up chicken over chips. Pour heated mixture over chicken and top with grated cheese. Bake in 350 oven for 30 minutes.

Lou Stebbins

Tuna Casserole

1 pkg Kraft Macaroni and cheese
1 large can tuna fish, 2 t mayonnaise,
1 c chopped onion
1 c crushed potato chips

Cook Kraft Dinner according to directions on pkg. Place in greased casserole dish. Mix tuna, onion and mayonnaise and spread over macaroni. Sprinkle crushed potato chips over top and bake until light brown. Quick and Easy and Nutritious.

Lou Stebbins

California Pilaff

1 lb. ground beef
2 to 3 t fat
4½ oz. can chopped ripe olives (½ cup)
1/3 c finely chopped green pepper
1/3 c finely chopped onion
1 small clove garlic, minced
½ c hot water
6 oz. can tomato paste (3/4 cup)
1½ t salt
¼ t pepper

Heat oven to 350. Brown meat in hot fat over medium heat; crumble with fork. Add rest of ingredients. Stir to get all brown from pan. Pour into 2-qt. baking dish. Bake 1 hour. 6 servings.

Lou Stebbins



Pizza Casserole

1 can crescent rolls
1 Jar pizza sauce
1 cup mozzarella cheese
1 can mushrooms
1 lb. ground meat
 $\frac{1}{2}$ cup American cheese
1 pkg. pepperoni

Grate cheese and brown ground meat.
Layer ingredients in a baking dish.
Add meat first, pour sauce on top of
meat. Add pepperoni and mushrooms.
Sprinkle both cheeses on top. Lay open
crescent rolls on top of all
ingredients. Bake until rolls are a
deep golden brown, at 350 degrees.

Rhonda Schwartzenburg
(Deanna Schwartzenburg)

Broccoli and Chicken Breasts

8 chicken breasts
2 boxes frozen broccoli
2 cans cream of chicken soup
1 cup grated cheddar cheese
1 T. curry powder

Boil chicken breasts till done.
Skin and debone. Line bottom of
casserole with chicken breasts.
Cook broccoli as directed on package
less than two minutes. Add cooked
broccoli over chicken breasts.
Spoon soup over, sprinkle curry powder,
then cheese. Bake at 325 degrees
for 25 minutes.

Cissy Pennington

Pork Chop Casserole

1 c rice, washed twice & salted to taste
1 can beef broth or chicken broth
1 onion, chopped
1 bell pepper, chopped
4 small center cut porkchops

Pan-fry pork chops until brown on either side - put them aside. Brown onions & bell peppers.

Put washed rice in casserole dish add onions & bell pepper. Stir and spread out. Then, place pork chops in a single layer over rice.

Heat broth and pour over rice & pork chops. Cover with foil, bake at 350 for 1 hour.

Geri Schwartzenburg
(Deanna)



Bar-B-Que Chicken

1 cut up fryer (seasoned with salt, pepper and garlic powder).

1 onion, cut in thick rings

1 bell pepper, cut in thick rings

1 bottle of Bar-B-Que sauce (hot, spicy, or mild)

1 bottle of Worcestershire sauce

1 bottle of catsup

Place chicken in a flat baking dish, in a single layer. Spread bell pepper and onions on top of chicken. Then pour BBQ sauce over (from $3/4$ to $\frac{1}{2}$ inch in dish).

Sprinkle Worcestershire sauce and catsup over BBQ sauce, to taste.

Bake at 350 for $1\frac{1}{2}$ to 2 hours (depends on how well done you like your chicken).

Serves 4.

Geri Schwartzenburg
(Deanna)



Juicy Hamburgers

1-1b. ground beef
1 t salt
 $\frac{1}{4}$ t pepper
2 t chopped onion

$\frac{1}{2}$ c water or milk
flavor extender
Worcestershire sauce
horse radish or mustard

Toss together lightly with a fork.
Divide and form into 4 thick patties or
8 thin ones. Handle as little as
possible.

Pan-fried: Fry in small amount of hot
fat in skillet or without fat on electric
grill until as rare or well done as you
like--8 min. for rare, 12 for medium
and 16 for well done. Turn once but do not
flatten--this presses out juice.

Broiled: Arrange thick patties on cold
broiler pan. Broil 3" from heat, turning
once. Time same as for pan-fried.

Quick Barbecued: Broil, turning once.
Spread with catsup or chili sauce after
turning and continue broiling.

Variations

Cheeseburgers: When second side is half
broiled, top with thin slice of cheese.
Broil until cheese melts.

Lou Stebbins

Garlic Fried Chicken

1 fryer (cut up)

Place in a pan or bowl to marinate for 4 to 12 hours (more or less, but not too much less). Marinate in the following:

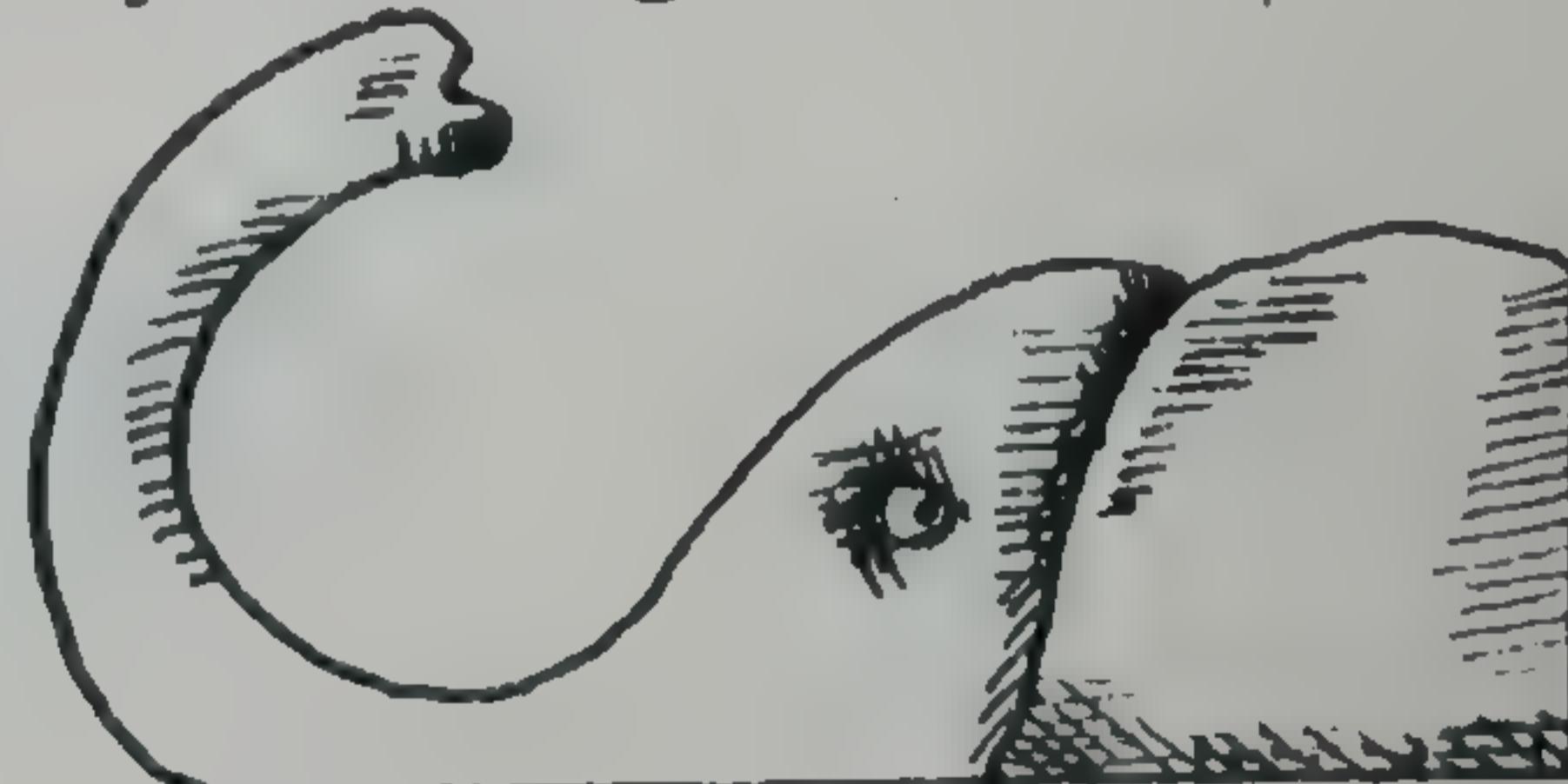
2 cloves of garlic, crushed or 2 T garlic powder, 2 T salt, 1 t pepper, juice of 2 lemons or $\frac{1}{4}$ c vinegar, enough milk to cover chicken completely. After chicken has marinated drain and roll in seasoned flour and deep fry until done. If you think it isn't done, though it is brown, put it in the oven at 400 for a few minutes. This is good served hot or cold.

Lou Stebbins

Elephant Stew

Cut elephant into small bite size pieces. This should take about 2 months. Add enough brown gravy to cover. Cook over kerosene fire for about 4 weeks at 465 degrees. This will serve 3800 people. If more are expected, two rabbits may be added; but do this only if necessary, as most people do not like to find a hare in their stew.

Cissy Pennington

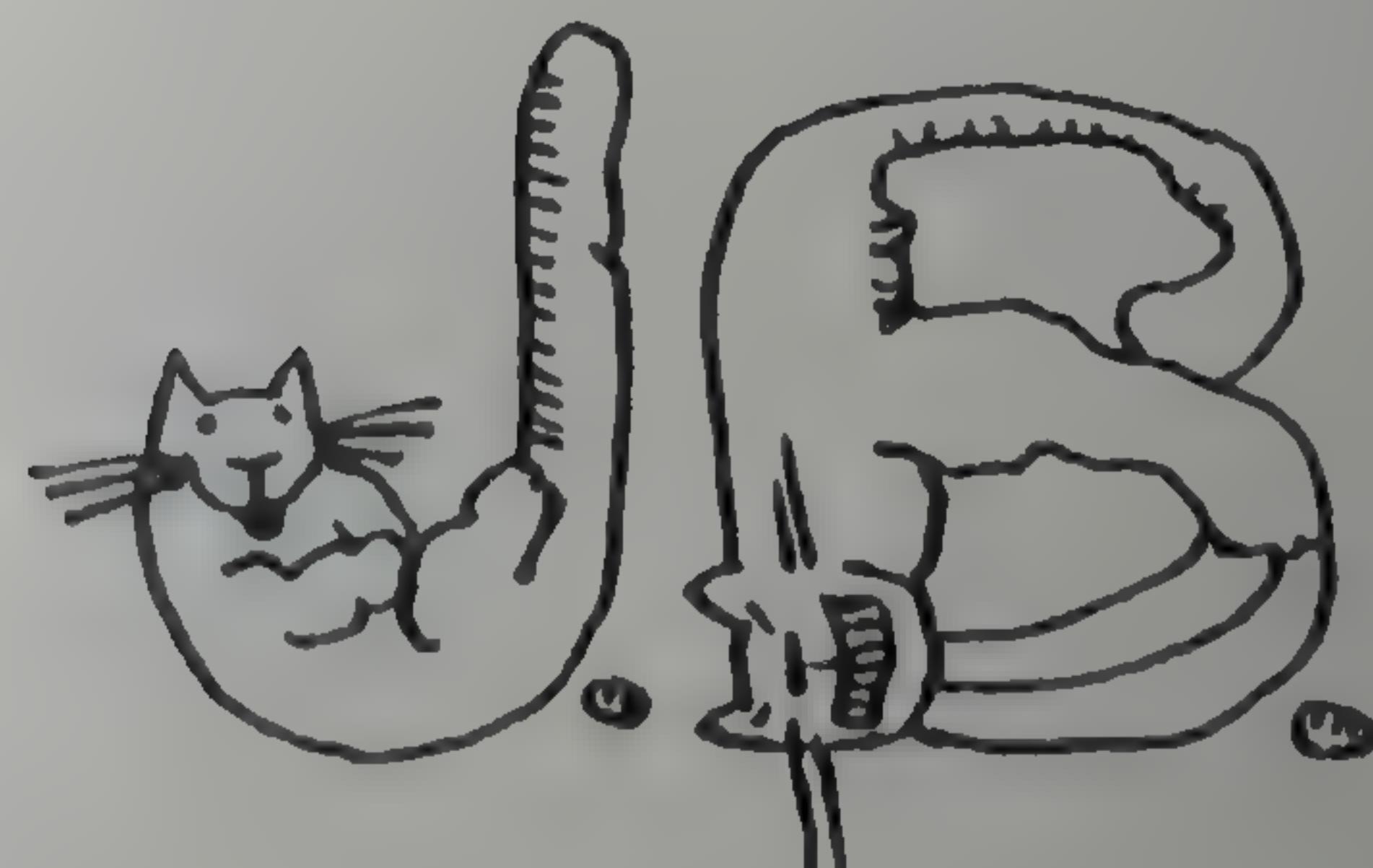


Chicken and Spaghetti

1 3/4 lb. hen, stewed
1 box spaghetti
1 can cream of mushroom soup
1 can cream of chicken soup
1 can pimientos, chopped
1/2 cup green olives, chopped
1 medium onion, chopped
1/2 cup celery, chopped
1 green pepper, chopped

Cook spaghetti in chicken broth, leaving it somewhat soupy. Lightly brown celery, pepper, and onion in 2 tablespoons bacon fat. Remove chicken from bone and combine with all other ingredients. Place in baking dish, top with grated American cheese, and bake 20 minutes at 350 degrees.

Jayne Bays



Pork Fried Rice

4 cups boiled rice, cold
4 scallions, chopped
1/4 head cabbage
3 Tbs. oil
3 eggs, beaten
1/2 lb. pork roast, salt and pepper
2 Tbs. soy sauce, (or to taste)
1/2 tsp. sugar
1/2 cup chopped parsley

Heat oil to high temperature and add scallions and cabbage. Saute this mixture until it is tender. Add rice, diced pork and seasonings. Stir well and make a hole in the center of the mixture-fry eggs in this hole for 3 minutes. Mix eggs in with rice mixture. Sprinkle with parsley and serve. (This recipe works best in a wok; however, it can be made in a heavy skillet.)

Jayne Bays

Oven-Fried Chicken and Biscuits

1 fryer chicken
1 c Bisquick
2 t salt
 $\frac{1}{4}$ t pepper
2 T paprika
 $\frac{1}{4}$ c each of shortening and butter

Heat oven to 425. Mix Bisquick, salt, pepper and paprika in a paper sack. Melt shortening in a shallow baking pan (13x9 $\frac{1}{2}$ x 2") in oven. Shake 3 or 4 pieces of chicken in a sack at a time to coat thoroughly. Remove baking pan from oven and place chicken, skin side down, in a single layer. Bake 45 minutes, turn. In the meantime make Rolled Biscuit dough - see Bisquick pkg. Roll dough $\frac{1}{2}$ " thick; cut 2" biscuits. Place on bottom of pan, being sure both biscuits and chicken remain in a single layer. Bake another 15 minutes or until biscuits are lightly browned and chicken is tender.
4 servings.

Gravy: Add 2 T Bisquick (saved from dredging) to drippings in pan; bring to boiling. Add about 1 $\frac{1}{2}$ c hot water. Boil 1 minute.

Lou Stebbins

Chicken Spaghetti

2 stalks celery (3 cups)

2 c onions

Fry in butter

2 cans Campbell's tomato soup

2 cans Campbell's mushroom soup

6 c diced cooked chicken

2 pkg velveeta cheese grated

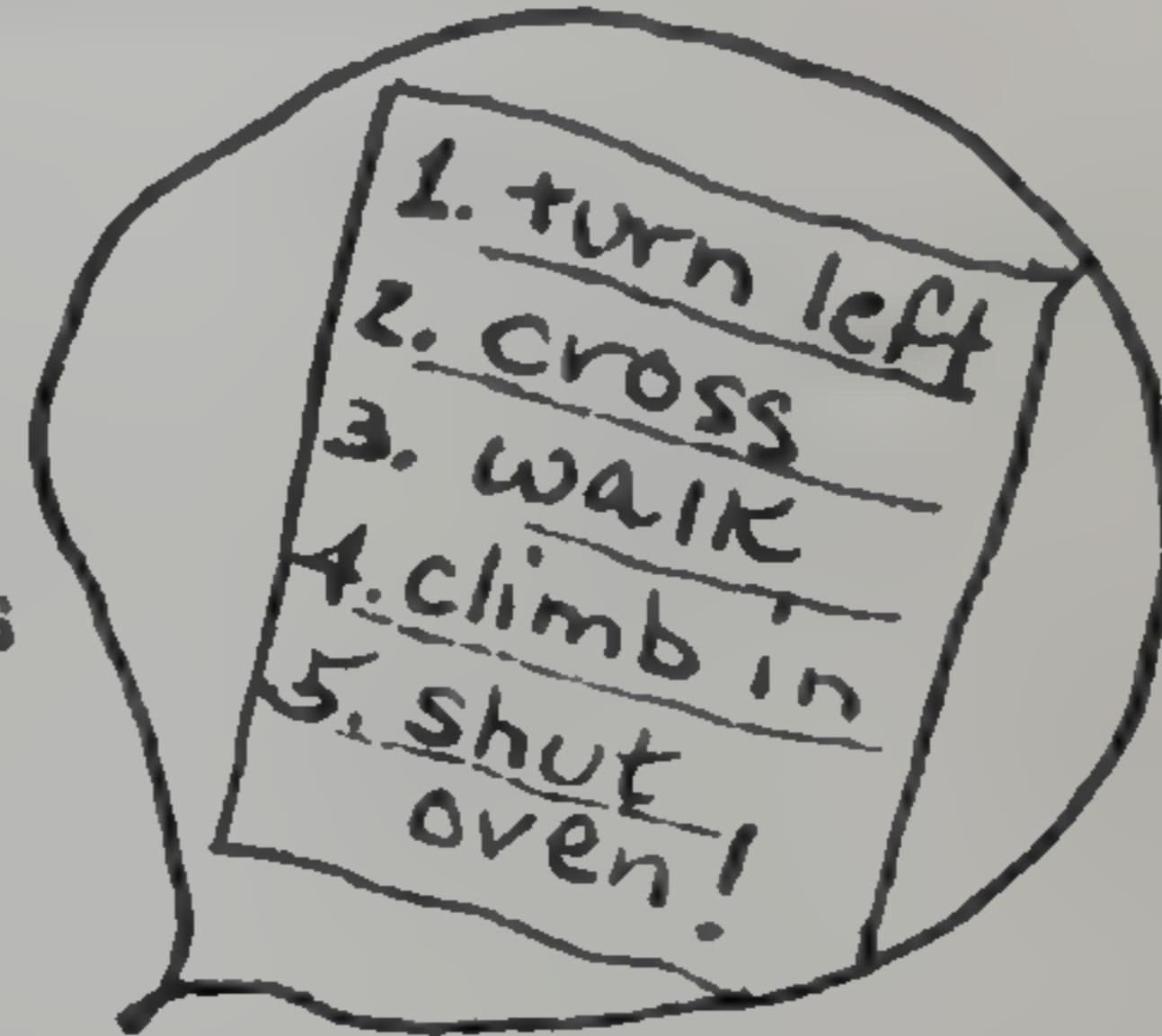
2 boxes spaghetti

Combine and bake in oven 20 minutes at 200.

Grated cheese on top.

Serves 12.

Lou Stebbins



Chicken Kiev

8 double or 16 single chicken breasts
Lemon pepper marinade, salt to taste
 $\frac{1}{2}$ lb. butter
Lemon juice
Fresh parsley, chopped
2 eggs beaten with 2 Tbs. of milk
Bread crumbs

Debone each chicken breast (cut double chicken breasts in half). Pound each chicken breast between sheets of waxed paper with a meat cleaver or rolling pin until it is thin.

Sprinkle each breast with pepper and salt to taste. Mix the butter, lemon juice and parsley to taste, and then form them into balls of about 1 inch in diameter. Place one ball in the center of each breast. Roll the meat over the butter ball, and tuck the ends in and secure them with toothpicks. Dip each roll in bread crumbs by toasting one loaf of bread on each side, let it harden and roll into crumbs. Fry each breast roll in hot deep fat until they are golden. When cut open the butter will pour out. (Serves 8).

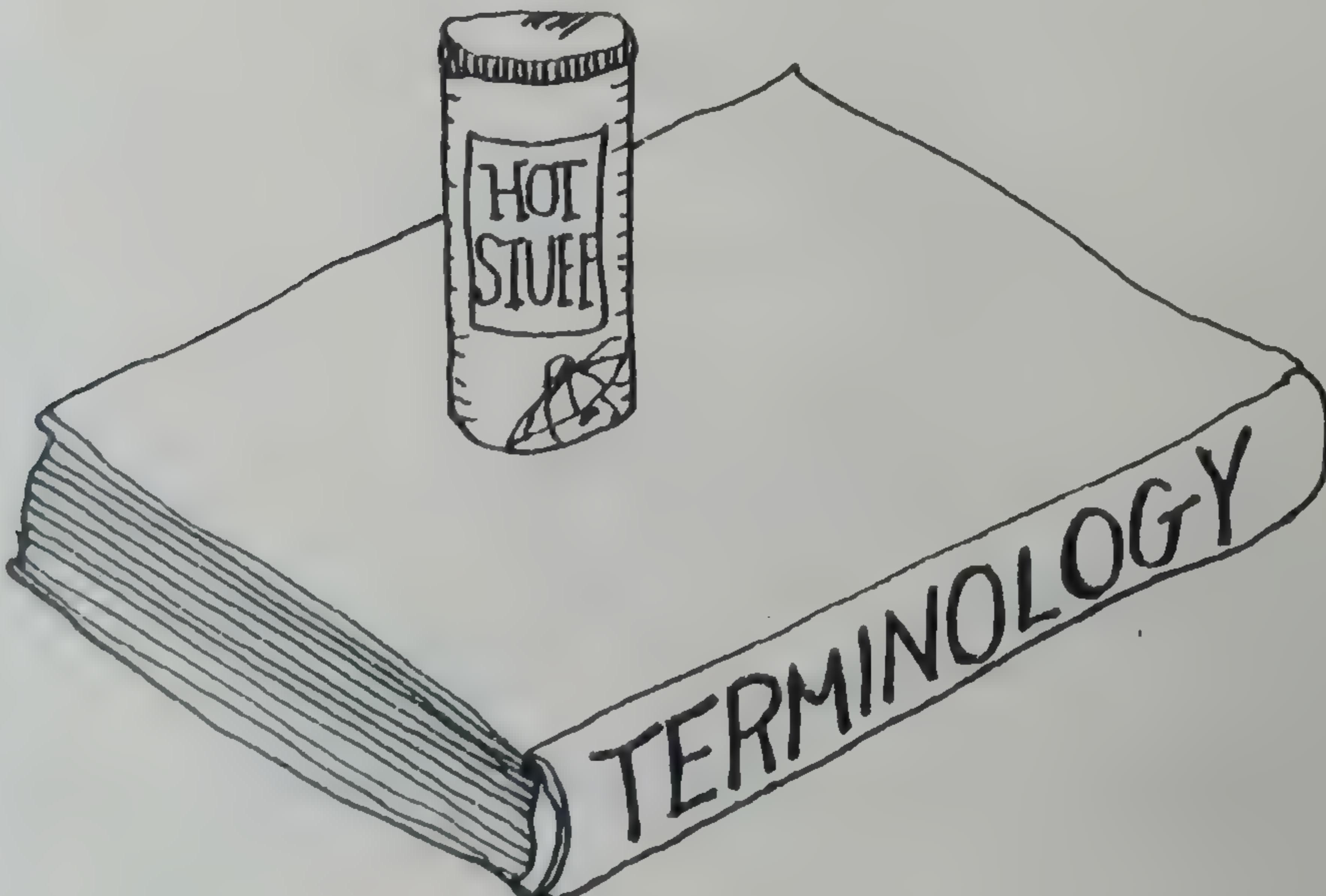
Jaynie Bays

Mexican Chicken

1 chicken, boiled and deboned
1 can mushroom soup
1 can cream of chicken soup
1 can Rotel Tomatoes (with or without chilies)
1 pkg. Doritos

Grease casserole dish and line with Doritos. Combine all other ingredients and pour over Doritos. Cover with Doritos and top with grated cheese. Bake at 350 degrees for 30 minutes.

Jayne Bays



Godmother's Pasta Sauce

5 or 6 very ripe tomatoes: slice
1 can tomato paste
1 medium sized can of tomato puree
3 fresh cloves of garlic/chopped well.
(throw a little red wine in the pot)
couple of heaping teaspoons of:

oregano rosemary (not too much)
basil 2 T olive oil
parsley
thyme
pepper

a dash of salt & a dash of sugar
1 cup of water

COOK ALL DAY or it'll be raw.
taste occasionally to see if
additional spices are needed, or if
sauce is too tart. In that case,
it needs sweetening.

If you like meat, throw it in.

If you like meat, here is how to
make meatballs.

any amount of lean ground beef
1 to 2 eggs/depending on amount of
meat (you be the judge) lots of
fresh parsley, salt, pepper; now mix--
with your hands! You're a sculptor.

Drop them in the sauce--cook, low heat.

Patti Landi

Baked Chicken Breasts

6 chicken breasts	1/8 c vinegar
1 onion sliced	1 stick of butter
juice of one lemon	
1 T Worcestershire sauce	
Garlic salt to taste	

Line casserole with sliced onion.
Place seasoned chicken breasts on top
of onions. Make sauce out of other
ingredients and pour over chicken.
Bake at 325 degrees for 1½ hours.
Baste after.

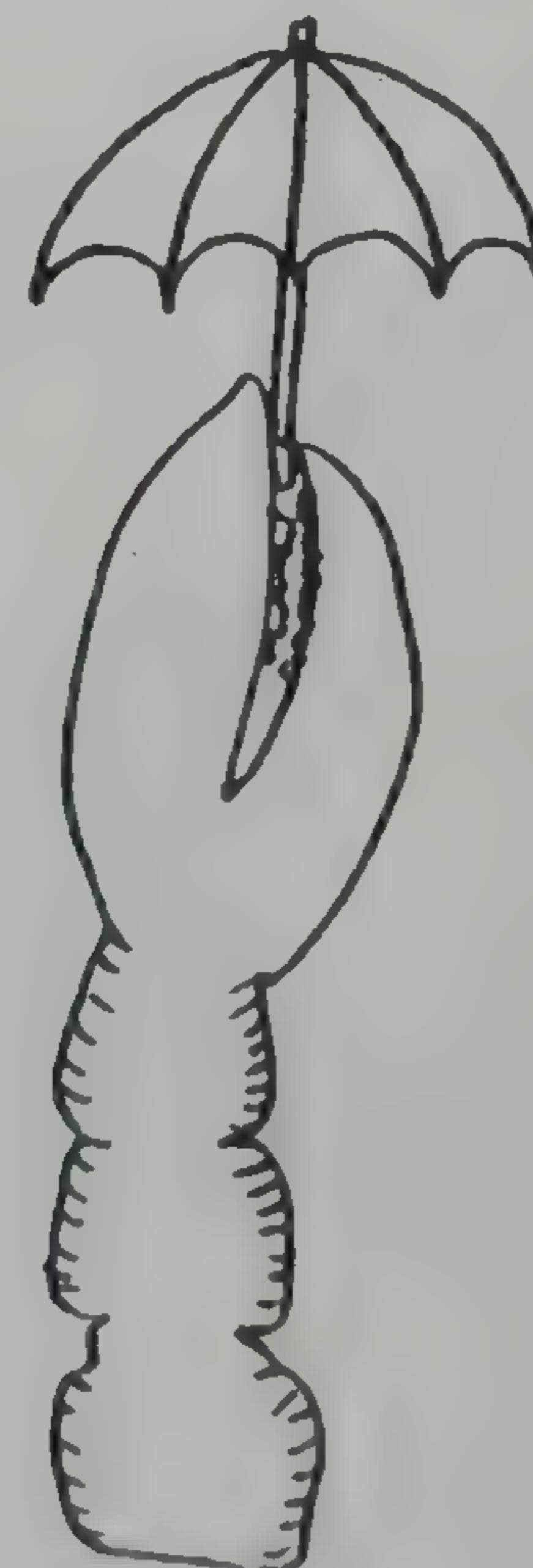
Charlotte Garrett

Crawfish E'touffee

1 lb. peeled crawfish tails
1 stick butter
1 cup onions
 $\frac{1}{2}$ cup green onions
 $\frac{1}{2}$ cup parsley
1 can tomato sauce
1 can Rotel tomatoes (drained)

Saute onions until soft. Add all ingredients except crawfish tails. Cook at a low heat for 30 minutes. Add $\frac{1}{2}$ cup water and crawfish and cook for 15 minutes. Serve over hot rice.

Rhonda Schwartzenburg
(Deanna Schwartzenburg)



Easy Chili Con Carne

1½ to 2 lbs. hamburger meat
1 medium onion
2 pkgs. chili mix (or to taste)
3 cans tomato sauce
2 cans Ranch Style Beans

Brown hamburger meat and drain fat.
Mix in chili seasoning, onion, and
tomato sauce. Pour beans into
mixture and let simmer 30 minutes.
Serve with crackers or cornbread.
(You may add a little water if chili
is too thick.)

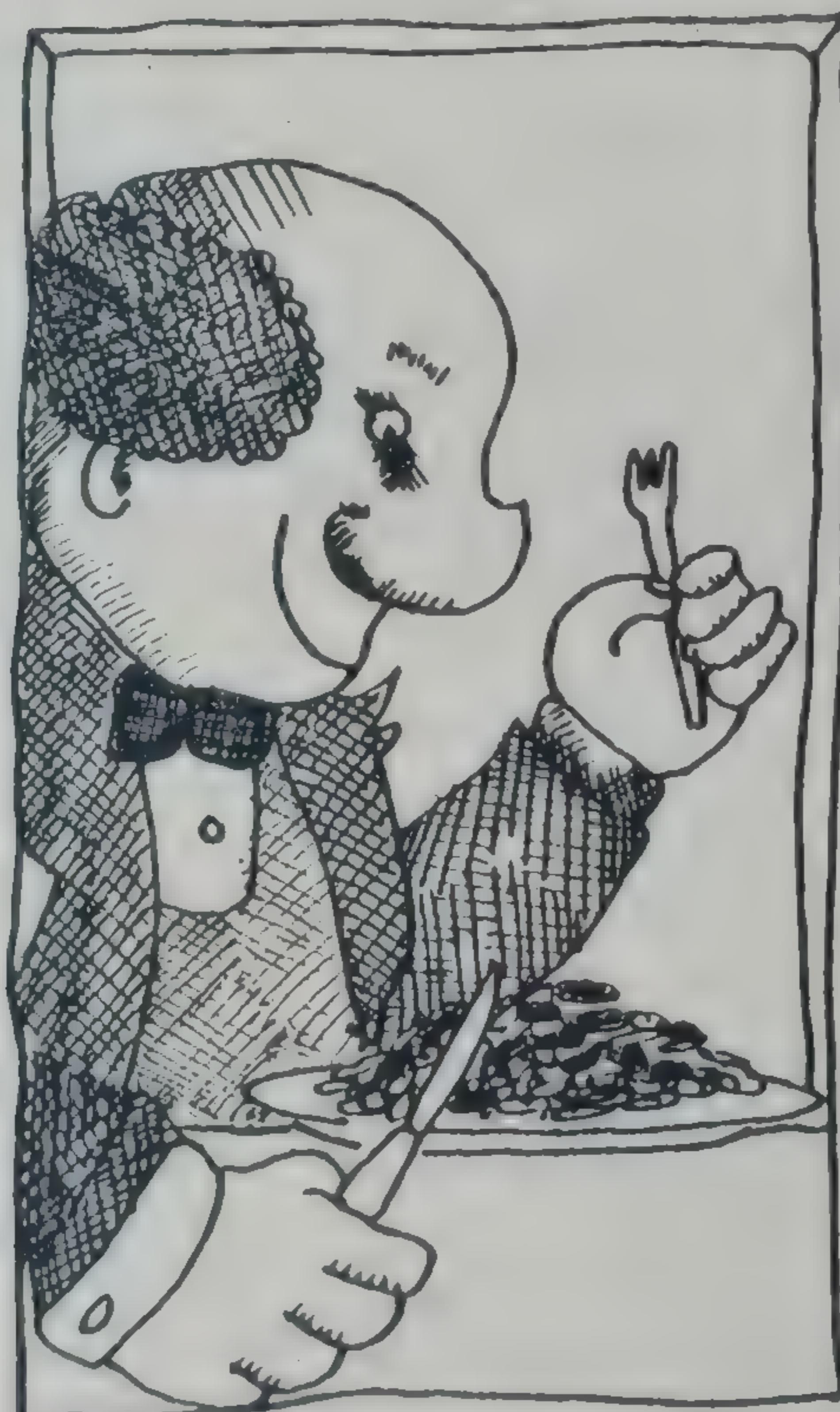
Helen Baxter

Easy Red Beans and Rice

12 oz. pkg. of smoked sausage links
3/4 cup hickory smoked BBQ sauce
2 cans Ranch Style Beans
Minute Rice

Cook rice according to directions on box for the amount you desire. Slice sausage in a skillet and brown. Pour in BBQ sauce and simmer. Add beans with juice and cook until thick. Pour over cooked rice to serve.

Helen Baxter



Mexican Hot Tomato Dip

2 cans tomatoes
1 T garlic salt
1 T red crushed peppers
6 T Wesson oil
7 T vinegar

combine ingredients in blender or
processor, process few seconds.

1 quart

Quick Cheese Rolls

2 cups self-rising flour
4 T mayonaise
1 cup milk
1 cup grated hoop cheese

mix all ingredients, spoon into greased
muffin tins and bake 450 for 10 minutes.

variation: brown $\frac{1}{2}$ bulk sausage and
drain well add to mixture.

Lori Greene

Easy Oven Stew

1 can cream of mushroom soup
1 can onion soup
1 8 oz. can tomato sauce
 $\frac{1}{2}$ cup red wine
3lbs. lean stew meat

mix all ingredients, bake: 250 6 hours
or use crock pot, serve over rice or
noodles

Parmesan Chicken

3 whole chicken breasts - skinned &
cut in serving pieces - debone
1 stick oleo melted
MIX: 1 or 2 cups parmesan cheese grated
1 T sweet basil leaves

dip chicken pieces in melted oleo
dip chicken pieces in parmesan & basil
and place in lined 9 x 13 with foil -
refrigerate over night. Bake at 350
for 45 minutes. Serves 4-6

Lori Greene

Cakes, Pies & Desserts



Cookie Cake

2 rolls of chocolate chip cookies
2 - 8 oz. pkg. of Philadelphia Cream
Cheese. 2 eggs, 2 c sugar.

Slice cookies into thin slices and line
the bottom and sides of the casserole
dish with the cookies. Blend together
the cream cheese, eggs, and sugar until
well mixed. Pour into casserole dish.
Cut the other roll of cookies and place
on top of mixture. Bake at 350 for
approximately one hour.

Becky Scott

Mini Cheese Cakes

28 - 30 vanilla wafers
1 (8 oz.) pkg. cream cheese
1 egg
 $\frac{1}{4}$ c sugar
 $\frac{1}{2}$ t lemon juice

Place 1 vanilla wafer in bottom of small
cupcake liners. Mix together cream
cheese, egg, sugar and lemon juice.
Spoon a small amount over each to cover
the wafer. Bake 10 - 12 minutes at
350. Cool, spoon cherry pie filling
over mixture. Chill and serve.

Note: Other pie fillings may be used
according to your taste preference.

Nadine Ward

Oatmeal Cake

Pour $1\frac{1}{2}$ cups boiling water over 1 cup of (#1) oatmeal, set aside.

Mix 1 cup brown sugar (#2)
1 cup white sugar
2 eggs
 $\frac{1}{2}$ cup oil

sift together

$1\frac{1}{2}$ cups flour (#3)
1 tsp. cinnamon
1 tsp. soda
 $\frac{1}{2}$ salt

Mix #2 & #3, then add #1 mix well. Cook in a flat pan approximately 13 x 9" at 350 about 40 minutes until done.

Topping

$\frac{1}{2}$ cup oleo
1 cup brown sugar
 $\frac{1}{2}$ cup milk

cook until candy consistency stirring a lot - then add 1 Tsp. vanilla
1 cup cocoanut
1 cup nuts, spread on cake while warm.

Party Cheesecakes

1 pkg. (10oz.) small vanilla wafers
2 pkg. (8oz.) cream cheese
2 eggs
3/4 c sugar
1 t lemon juice
1 t vanilla
1 can (1-lb.& 6oz.) cherry pie filling
48 - 2" paper baking cups

Place a wafer, upside down, in each baking cup. Beat remaining ingredients except pie filling, until creamy. Fill cups 3/4 full; bake at 375 oven for 15 minutes. When cool, top with pie filling. Yields 4 dozen.

Bubble Bread

Prepare bundt pan the night before by buttering well. Sprinkle $\frac{1}{2}$ cup chopped nuts in bottom of pan. Put 24 frozen rolls (1 pkg. Parkerhouse) in pan. Sprinkle package of butterscotch pudding mix (not instant), 3/4 cup brown sugar and small amt. of cinnamon over rolls. Grate 1 stick of oleo over all. Cover with towel, place out of draft overnight to let rise. Bake in the morning 35-40 minutes. Dump upside down in the morning in a plate while still hot.

Helen Baxter

Easy Banana Pudding

1 large cool whip
6 large bananas
1 6.5 oz. box vanilla instant pudding
1 box vanilla wafers

Mix instant pudding with $3\frac{1}{2}$ cups milk. Let set until firm. In a large container line the bottom and sides with vanilla wafers and slice a layer of bananas on top. Mix 2/3 of the cool whip into the set vanilla pudding until smooth. Pour a layer of this mixture over the sliced bananas. Continue to layer vanilla wafers, bananas, and pudding with the remainder of cool whip and sprinkle crushed vanilla wafers on top.

This is very light and delicious and will feed a large group of people.

Helen Baxter

Brown Velvet Cake (Chocolate)

Measure $1\frac{1}{2}$ cups sifted cake flour. Sift with 1 tsp. Arm and Hammer Baking Soda and $\frac{1}{4}$ tsp. salt. Dissolve 1 cup of sugar in 1 cup sour milk or butter milk, add 1 well beaten egg. Blend in 2 squares melted unsweetened chocolate and 2 tsp. melted butter. Add dry ingredients. Beat after each addition. Add 1 tsp. vanilla last. Turn into buttered 8 x 8 loaf pan. Bake 35 minutes at 350 F.

Lou Stebbins

Peach Cobbler

1 quart Ruston peaches (frozen in syrup from last year)

$1\frac{1}{2}$ cup sugar

2 dashes salt

2 T flour

$\frac{1}{4}$ cup cinnamon

2 t lemon juice

1 stick butter

Pastry:

$1\frac{1}{4}$ cup flour

$\frac{1}{2}$ cup shortening

5 t cool water

Cook peaches until tender with 2/3 cup sugar, lemon juice, and salt. Add $\frac{1}{2}$ stick butter, flour, remaining sugar and cinnamon. Top with pastry, pour over remaining butter. Cook in preheated 350 oven for 30 minutes till golden.

Barbara Mobley

1-2-3-4 Cake

1 cup shortening
2 cups sugar
4 eggs
3 cups flour
3 t baking soda
1 t salt
1 cup milk
2 t vanilla

Cream together shortening and sugar in a bow. Add eggs to shortening and sugar one at a time and beat. Sift together flour, baking powder, and salt. Alternate milk with flour. Add vanilla and stir. Grease and flour cake pan. Bake at 350 for 34 to 40 minutes.

Lou Stebbins



1234

Pound Cake

2 c sugar
2 c flour
2 sticks butter
5 eggs
1 t vanilla

Using mixer, mix sugar and butter. Add flour slowly. Add eggs one at a time then add vanilla.

Bake at 350 for 1 hour.

Pecan Pie

1 c brown sugar	3 eggs (beaten)
2 t flour	$\frac{1}{2}$ t salt
1 t butter	1 t vanilla
1 c Karo Syrup	1 c pecans

Add melted butter to sugar and flour.
Add syrup and eggs. Beat until frothy.
Add salt, vanilla, and pecans. Pour
into 9" unbaked pie shell.
Bake at 325 for 40 minutes.

Rhonda Schwartzenburg
(Deanna)

Small Pecan Pies

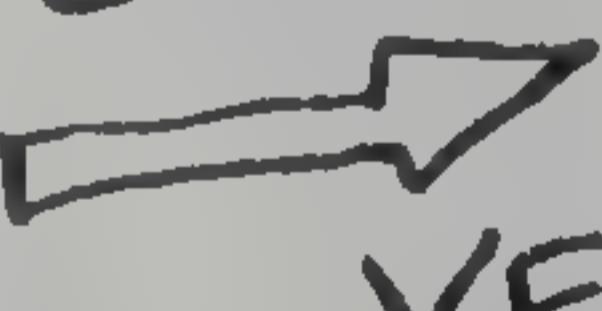
3 oz. cream cheese
1 stick butter
1 c flour

Cream together and press into well greased muffin tins.

3/4 cup brown sugar
1 egg
1 T butter
1 cup chopped pecans

Mix above ingredients and pour into muffin tins. Bake at 350 degrees until set.

Jayne Bays

"A RIDICULOUS
THOUGHT OCCURRED
TO ME, ABOUT MID-
NIGHT, I WAS
FORCED OUT OF MY
PRECIOUS SLEEP
BY THE 
INCREDIBLE YEN
FOR ONE OF THOSE
SMALL PECAN PIES
MY MOTHER USED TO
MAKE (BLESS HER
LITTLE...) — NORTH
OR SOUTH, THE BEST
THING I EVER ATE.
RIGHT? OF COURSE
IT'S OF NO
IMPORTANCE!"



Peanut Butter Corn Flakes

1 c sugar
1 c white Karo
1½ c peanut butter (crunchy)
1 t vanilla
6 c corn flakes

Combine sugar, Karo, peanut butter. Heat until boiling in a heavy saucepan. Add vanilla. Pour over corn flakes and mix well. Press into a greased cookie sheet. Let cool; cut into squares.

Note: If you keep them refrigerated, they will stay crisp for over a week.



Fresh Strawberry Pie

1 9" baked pie shell
3/4 cup of sugar
1½ cups of water
2 cups fresh strawberries, sliced
2 Tb. corn starch
1 6 oz. pkg. strawberry jello

Mix cornstarch in cold water to dissolve. Add sugar, cook until thick and clear. Add jello to mixture and mix well. Let cool. Mix sliced strawberries with jello mixture and pour into cooked pie shell. Refrigerate until firm. Serve with Cool Whip on top. (These can easily be made two at a time by doubling ingredients. These pies freeze well and can be thawed to serve at a later time. To make peach pies, substitute peach jello and fresh sliced peaches.)

Helen Baxter

Dump Cake

1 can pie filling (any kind of fruit
sweetened and thickened ready to put
into pie)

1 can crushed pineapple 16 oz.

1 box yellow cake mix for 2-layer-cake

1½ cups chopped nuts

1 stick margarine shredded

Dump pie filling and pineapple into
a 9 x 13" pan, cover with cake mix.
Sprinkle with chopped nuts. Place
margarine on top distributing evenly
over entire mixture. Bake at 350
degrees for 20 minutes.

Helen Baxter by way of Lou Stebbins



4-Layer Pie

First Layer:

1 stick butter

1 c flour

1 c pecans

Mix above ingredients. Press the mixture into a 2-quart oblong baking dish. Bake 350 degrees for 20 minutes.

Second Layer:

8oz. cream cheese

1 c of 9oz. whipped topping

Cream together and spread on top of first layer.

Third Layer:

2 pkgs. vanilla instant pudding

3 cups cold milk

Mix above ingredients at low speed.

Spread mixture over second layer.

Fourth Layer:

balance of 9oz. of whipped cream

1 cup pecans, toasted

Spread whipped topping over third layer.

Sprinkle with coconut and pecans.

Jayne Bays

Fudge Sundae Pie

1 c Pet milk
1 small bag chocolate chips
1 c miniature marshmallows
 $\frac{1}{4}$ t salt
1 quart vanilla Ice Cream
pecan halves
vanilla wafer crust

Combine milk, chocolate chips, salt and marshmallows. Stir over medium heat until chips melt and mixture thickens. Cool. Line bottom and sides of crust with ice cream. Fill with half of chocolate mixture. Add more ice cream and the rest of the chocolate mixture. Garnish with pecan halves and freeze.

Cissy Pennington

Aunt Stella's Tea Cakes

1 c oleo
2 c sugar
3 eggs
2 T baking powder
5 c flour
1 t vanilla
1 t butter extract

Chill - roll thin - cut out and bake at 350 for 10 to 12 minutes.

Lou Stebbins



Diabetic Cookies

1 cup water
1/3 cup oil
2 cup raisins
2 t cinnamon
1/2 t nutmeg
2 eggs, beaten
2 t liquid sweetener
2 T water
1 t soda
2 cup flour
1 t baking powder
1/2 cup pecans

Combine water and oil, raisins, spices and boil together for 3 minutes; let cool. Dissolve soda in 2 tablespoons water and sweetener. Add eggs and stir into cooled mixture. Add flour and baking powder; mix well. Add nuts. Drop in spoonfuls and bake at 375 until brown.

Linda Peevy

Corn Flake Bars

1 cup sugar
1½ cup peanut butter
1 cup white Karo syrup
5 cup corn flakes

Combine sugar and syrup. Heat to a slow boil. Remove from heat. Add peanut butter. Stir until smooth. Mix in corn flakes and stir well. Spread in a 13x9 inch buttered pan; cool. Cut in squares.

Kathy Chipmon

Skillet Cookies

1 cup sugar
1 stick butter
1 pkg. dates
1 cup nuts
1 cup Rice Krispies

Heat first 3 ingredients in skillet; add remaining 2 ingredients. Roll into balls in coconut. Refrigerate if desired.

Laura Farrar

Pralines

2 c white sugar
5 T brown sugar (packed slightly)
2/3 c Carnation canned milk (one small can)
1/3 cup white Karo
pinch salt
pinch soda
2 c pecans
1 t vanilla flavoring

Mix with sugar, brown sugar, Karo and milk in saucepan. Add pinch salt and cook to soft ball stage, not quite to soft boil mark on thermometer, if it gets hard and dry add a little hot water. (about three to five minutes). Remove from heat, add t vanilla flavoring and pinch of soda. Beat until mixture kinda thickens and then add 2 c of chopped pecans. Beat again until thick enough to drop onto wax paper and let cool.

Jennie Moore

Marshmallow Fudge

4½ c sugar
1 tall can of Carnation milk
1/3 cube butter
pinch of salt

Mix together and boil 6 minutes --Do not scorch

4 - 4½ oz. Hersey bars cut up
1 - 8 oz jar Marshmallow
2 c pecans (could use more)
2 pkg. Nestles semi-sweet chips (6 oz)

Pour syrup over this and stir until thick enough to roll in foil. Slice when needed.
Makes 8 lbs.

Lou Stebbins

Divinity

Boil:

3 c sugar

½ c water

½ c white Karo

until it strings, pour over 3 stiffly beaten egg whites. Add ½ t water and pinch of salt to egg white before beating.

After pouring all the syrup add 1 t vanilla and 1 c pecans.

Lou Stebbins

Frozen Peach Torte

(for fresh peaches)

2 c mashed fresh peaches
1 $\frac{1}{4}$ c sugar
1 T lemon juice
1 c Cool Whip
1 c crushed macaroon cookies (coconut)

Add sugar and lemon juice to peaches.
Fold in Cool Whip. Use crushed cookies
as top and bottom crust in pie pan.
Freeze and serve frozen.

Belinda Pesnell

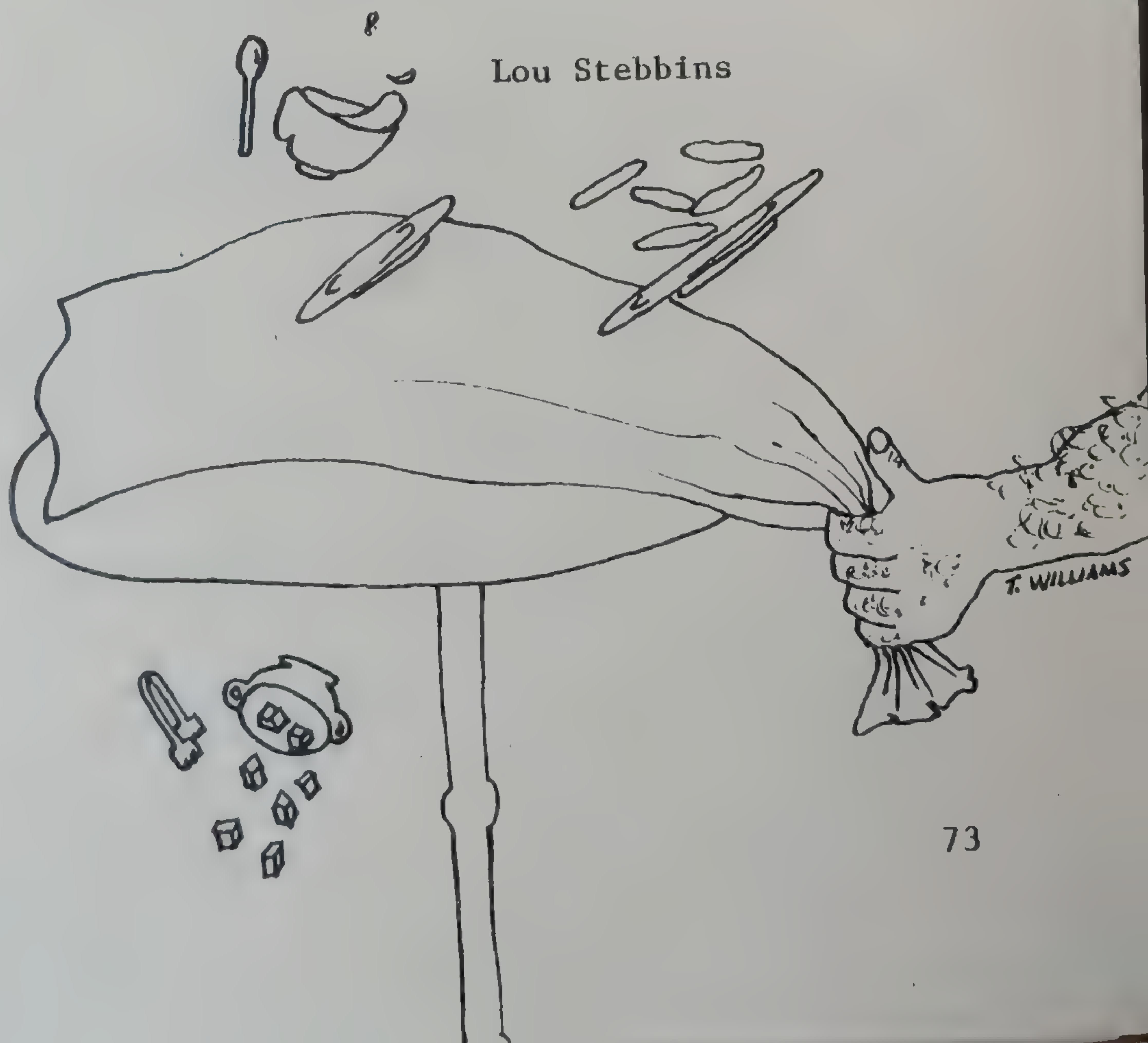
Aunt Stella's Cookies

2½ c sifted flour
1½ t baking powder
½ t salt
½ t nutmeg
1½ t lemon rind
1 c sugar
2 eggs (well beaten)
½ c oleo
1 T cream

Sift flour and resift while adding baking powder, salt, and nutmeg. Cream together sugar and oleo, then add lemon rind, eggs, and cream. Roll out 1/8" thick, sprinkle with sugar and cut. Bake at 400 for 10 to 12 minutes.



Lou Stebbins



Peach Cobbler

9 fresh sliced peaches

1 3/4 cup sugar

1 stick oleo, melted

2 T flour

pinch of salt

Add small amount of water to peaches (1½-1 cup) and cook till peaches are tender. Mix flour, sugar and add to peaches.

Add oleo mix and pour into baking dish.

Pastry: 1 c flour

½ t salt

1/3 c shortening

4 T milk

Blend with pastry blender and gradually add milk. Chill dough. Roll on floured board, cut, and place on top of peaches.

Melt 1 stick oleo and add over top.

Bake at 350 degrees 40-45 minutes.

Belinda Pesnell

Muffins

Preheat oven to 425
Grease 12 muffin tins.

Sift together dry ingredients:

3 t baking powder
1 3/4 c all purpose flour
4 T sugar
1 t salt

Mix together:

1 well beaten egg
1 c milk
4 T vegetable oil

Make well in center of dry ingredients.
Pour in wet ingredients all at once
and mix well. Pour into muffin tins.

Bake about 20 minutes or until brown.

Serve with your favorite jam or jelly.

Belinda Pesnell

Honey Balls

1 cup Crisco or butter
 $\frac{1}{4}$ cup honey
2 cups flour
 $\frac{1}{4}$ teaspoon salt
2 teaspoons vanilla
1 cup crushed pecans

Mix well together, and roll into small balls, place $\frac{1}{2}$ inch apart on greased cookie sheet, and bake about 15 min. at 350 degrees. When golden roll in powdered sugar.

Lou Stebbins

Millionaire Pie

1 can condensed milk
Juice of one lemon
6 oz. crushed pineapple drained
1 cup chopped pecans
1-8 oz. container cool whip

Mix well together. Pour into graham pie shell. Refrigerate over night.
Makes two pies.

Lou Stebbins

Lemon Party Squares

2 c flour

1½ sticks oleo, softened

½ c powdered sugar

Cut together until blended and press evenly into 9x12 pan. Bake 15 minutes at 350 degrees. Remove from oven, lower temperature to 325 degrees.

Mix 4 well beaten eggs, 1 T flour, 6 T lemon juice, 2 c sugar, ½ t baking powder, grated rind of 1 lemon. Blend well and pour over crust. Cook 25 minutes at 325 degrees. Cut into small squares.

Lou Stebbins

Chinese Noodle Candy

1 large package of Semi Sweet Chocolate (12 oz)

1 large package of Butterscotch (6 oz)

1 can (2 cups) of Chinese noodles

Melt chocolate and butterscotch in top of double boiler or microwave. Add Chinese noodles. Stir. Drop by T's on wax paper.

Lou Stebbins

Lemon Angel Food Dessert

6 eggs
1½ c sugar
3/4 c lemon juice
Grated rind of 1 lemon
1 pkg. unflavored gelatin
½ c water
1 large angel food cake
1 c whipping cream

Beat egg yolks. Mix yolks with 3/4 c of the sugar, rind and juice. Cook in top of double boiler until thick enough to coat a spoon. Remove from fire and add gelatin that has been dissolved in the water.

Beat egg whites until stiff, gradually adding remaining sugar as you beat. Fold egg whites into the egg yolk mixture.

Break cake into bite-sized pieces. Grease angel food cake pan lightly with salad oil. Divide cake pieces into three portions. Place one-third of cake in cake pan and pour one-third of lemon sauce over it.

Add more cake and more sauce, alternating layers until all is used. Chill at least 12 hours. When ready to serve, remove from pan and frost with whipped cream. A striking effect may be obtained by tinting the frosting pale green.

Mrs. Bessie Weeks
Odelia Lawrence, 1983

Poppycock

Pop approximately $1\frac{1}{2}$ cups popcorn.

Cook together over medium heat:

2 sticks margarine

2 cups brown sugar

$\frac{1}{4}$ cup white corn syrup

1 t salt

Cook five minutes; first minute covered, remainder uncovered. Then add 1 t vanilla and $\frac{1}{2}$ t baking soda. Pour over popped corn; coat completely. Bake at 250 degrees for one hour. Stir every 15 minutes. Be sure to separate kernels after baking. Note: to add interest, add 1 cup nuts to popped corn when adding syrup. Yields about 6 quarts carmel corn.

Boiled Frosting

1½ cup sugar
½ t cream of tartar
1/8 t salt
½ cup hot water
4 egg whites (about ½ cup)

Combine sugar, cream of tartar, salt, and water in small saucepan. Cook rapidly without stirring to soft ball stage (at 240 on candy thermometer), 6-8 minutes. Beat egg whites in large bowl of mixer until stiff but not dry. Pour hot syrup in thin stream into egg whites, beating constantly at high speed until frosting holds stiff peaks, is shiny and smooth. This makes a lot of frosting so you can be generous between layers and on top and sides.

Nadine Ward

Easy Cake

1 can fruit pie filling (apple or cherry)
1 can pineapple
1 cup brown sugar
1 yellow cake mix
1 stick oleo

Spray pan with Pam. Pour fruit pie filling and pineapple in pan. Sprinkle with brown sugar and cake mix. Dot top with butter and bake in 350 oven until brown.

Audrey Strozier

Pound Cake

2 sticks margarine
½ cup Crisco
3 cup sugar
5 eggs
3 cup flour
½ t salt
½ t baking powder
1 cup Carnation canned milk
2 t butter flavoring

Cream margarine, Crisco, sugar until light and creamy. Add eggs one at a time, beat well after each. Mix flour, salt, and baking powder. Add to creamy mixture alternating flour and milk. Bake at 325 for 1-1½ hours. Bake in well greased and floured tube pan.

Sherri White

Magic Pineapple Cake

1 (#2) can crushed pineapple
½ cup chopped pecans
1 pkg. yellow cake mix
1 stick oleo

Grease an 8x8x2 inch casserole. Pour pineapple in bottom. Sprinkle nuts over this. Sprinkle cake mix over entire area. Dot small slices butter over cake mixture. Bake at 350 for 45-50 minutes. Serve warm with ice cream.

Kaye Houck

Quick Oatmeal Cookies

$\frac{1}{2}$ c butter, melted
 $1\frac{1}{2}$ c quick-cooking rolled oats
 $\frac{3}{4}$ c chopped walnuts
 $\frac{1}{2}$ c sugar

Mix all ingredients. Press into a 9 inch square baking pan. Bake at 375 degrees for 15 minutes, or until golden. Cool 2 minutes and cut into bars.

Strawberry Muffins

$\frac{1}{2}$ c butter
1 c sugar
2 eggs
 $\frac{1}{4}$ cup milk
1 t vanilla
2 c flour
2 t baking powder
2 c strawberries, tossed with 1 T sugar dash of salt

Cream butter, sugar, and eggs together. Add other ingredients. Pour into a well greased and floured muffin tin. Bake at 375 degrees for 25 minutes.

Jayne Bays

Brown Sugar Cookies

1 c sugar	1 t salt
1 c brown sugar	$\frac{1}{2}$ t soda
1 c Crisco	1 t vanilla
2 eggs	1 c chopped nuts
3 c flour	

Cream Crisco and sugar. Add eggs and dry ingredients and beat well. Add vanilla and nuts. Drop on greased cookie sheet at 350 until edges are brown. Makes about 5 dozen.

Ooey-Gooey Cake

Cake mix:

1 box yellow cake mix

1 stick margarine

2 eggs

Mix above & spread evenly in a 9 x 13" glass baking dish. Preheat oven to 350.

Icing:

1 box powdered sugar

1 8oz. pkg. cream cheese, soft

2 eggs

Mix together & spread over cake mixture.

Bake at 350 until light golden brown

on top - 35 minutes. Sprinkle with

powdered sugar.

Lou Stebbins

Praline Cookies

Line cookie sheet with graham crackers
(whole)

add 1 cup chopped pecans, pour mixture over graham crackers.

Bake at 350 for 10 minutes

Cool, cut by the lines that are formed by the graham crackers.

Cran-Apple Cake

1 c Wesson oil

2 c sugar

3 eggs

beat with mixer; mix and add 3 c flour

1 t soda

$\frac{1}{2}$ t salt

1 t cinnamon

may be stiff - stir by hand

add: 2 c whole fresh cranberries

2 c chopped apple

1 c chopped nuts

1 t vanilla

Bake in grea

Bake in greased & floured tube pan @325 for 20 minutes, cool slightly in pan.

Lori Greene

Cherry Cheese Pie

1 (9 inch) graham cracker crumb crust
1 (8 ounce) package cream cheese, softened
1 (14 ounce) can Eagle Brand Sweetened
Condensed Milk
1/3 cup ReaLemon Juice
1 t vanilla extract
1 (21 ounce) can cherry pie filling

In large bowl, beat cheese until fluffy.
Beat in Eagle Brand until smooth. Stir in
ReaLemon and vanilla. Pour into pie crust.
Chill until set, and then top with pie
filling.

Million Dollar Fudge

4½ cup sugar	12 oz. chocolate
1 large can pet milk	chips
½ c oleo	1 pint marshmallow
pinch of salt	cream
1 13oz. plain Hershey Bar	2 c pecan, chopped
	2 t vanilla

Boil sugar, pet milk, oleo and salt about 10
minutes. In another large pan break the
Hershey bar into pieces and add chocolate
chips and marshmallow cream. Pour the cooled
syrup over them and beat until smooth. Add
pecans & vanilla. Pour into buttered pans.
Let set 24 hrs. before cutting. Mm Mm Good!

Lee Ann Camp

Banana Nut Bread

1 stick oleo	1 t baking powder
1 c sugar	pinch of salt
2 eggs	1 t vanilla
1 c mashed bananas	1½ c flour
3 T buttermilk	1 c nuts, chopped
1 t soda	

Cream butter & sugar, add eggs, then add soda, baking powder, salt, and flour, which has been sifted all together, alternately with milk & bananas. Add nuts last. Cook in a loaf pan at 325 for one hour.

Lee Ann Camp

Chocolate Covered Peanut Candy

1 12oz. pkg. semisweet chocolate morsels
1 12oz. pkg. butterscotch morsels
2 tablespoons peanut butter
2 cups salted peanuts

Soften morsels in a microwave or double boiler until you can mix them. Stir in peanut butter and then peanuts. Drop by spoonfuls on waxed paper and let set. Put in a sealed container and keep in refrigerator until ready to serve. These can be frozen. (Do not overheat morsels or they will dry out and will not mix well.)

Helen Baxter

Turtle Cake

1 box German Chocolate Cake Mix
1 14oz. bag of caramels
3/4 cup of butter
 $\frac{1}{2}$ cup evaporated milk (4 oz)
1 cup chopped pecans
1 cup chocolate chips

Mix cake according to directions on box. Grease and flour a 9 by 13" pan. Pour $\frac{1}{2}$ of cake batter into pan. Bake at 350 degrees for 15 minutes. In a saucepan over low heat, melt caramels, with butter and milk. Remove cake from oven and pour caramel mixture over cake. Sprinkle pecans and chocolate chips over caramel mixture. Pour the other $\frac{1}{2}$ of cake batter over this and cook at 350 degrees for another 20 - 25 minutes. Let cool before serving.

Helen Baxter



Cynthia's Delights

"I gave this name to these treats, for lack of a better one. A friend of mine, named _____, you guessed it! Cynthia, Cynthia gave it to me."

2 sticks oleo
1 c brown sugar
1 c finely chopped pecans

Boil margarine and sugar 8-10 minutes stirring occasionally, and watching for scorching. Add pecans & spread over graham crackers laid on a foil lined jelly roll pan. Bake 325 for 10 minutes.

Beth Adams, via
Nadine Ward

Punchbowl Cake

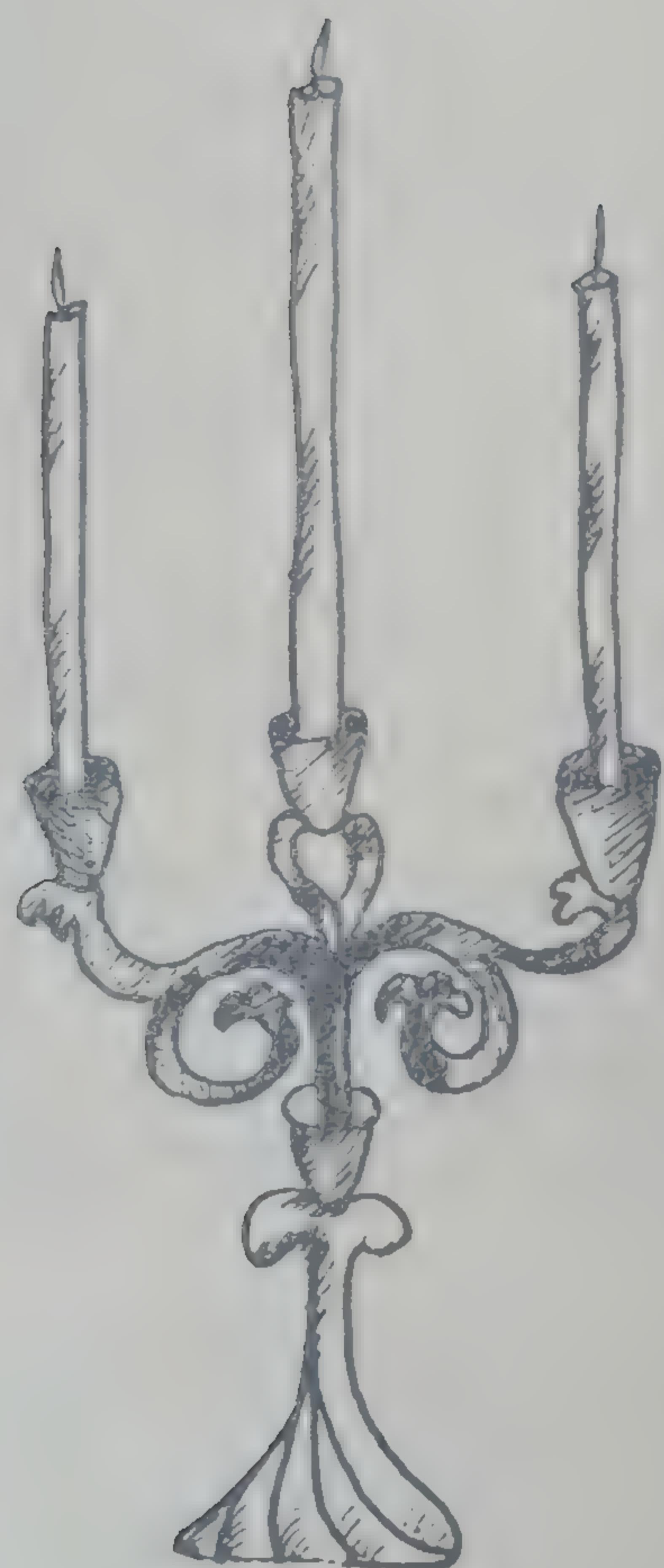
1 box yellow cake mix (bake as directed)
1 large & 1 small pkg. Instant Vanilla
pudding (prepared as directed)
1 large can crushed pineapple & juice
2 cans strawberry pie filling (can use
frozen strawberries or mix up - use 1
can cherry pie filling & large pkg. frozen
strawberries)
2 cups chopped nuts
1 large & 1 medium carton Cool Whip

Layer in punchbowl cake, pudding, pineapple,
strawberries, nuts, cool whip & nuts again.
Repeat to make 3 layers.

Note: You will want to use less than
1/3 of each ingredient on the
bottom layer because the bowl gets
larger & you will run out of
ingredients.

Barbara Hall, via
Nadine Ward

Miscellaneous



Manda's Hot Bread

4 links Manda's smoked sausage
1 loaf frozen bread dough
1½ cups chopped green olives
2 cups grated cheddar cheese
1-2 tablespoons chopped jalapeno peppers
Parmesan cheese

Cut bread dough in half. Allow to thaw but do not allow to rise. Cut sausage into bite-size pieces. Fry in a skillet and drain off excess fat.

Roll and stretch out bread dough on floured surface. Sprinkle with parmesan cheese. Down the center of the bread dough layer sausage, olives, and jalapeno peppers. Top with cheddar cheese.

Fold bread dough over the ingredients, allowing sides to overlap. Bake on cookie sheet at 375 degrees for about 30-40 minutes or until bread is golden brown. Serve with a green salad and enjoy.

Lou Stebbins

Quick & Cheesy Corn Pie

2 cups biscuit mix
2 Tbls. oleo, melted combine
 $\frac{1}{2}$ c cold water
4 eggs & $\frac{1}{2}$ c milk

Stir until stiff batter forms. Spoon into lightly greased 10" pie plate; spread to form a shell, set aside.

1 (17oz.) can cream style corn.
3/4 c (6oz.) shredded sharp cheese
2 Tbls. minced onions
2 Tbls. minced green pepper
 $\frac{1}{4}$ tsp. pepper

Stir in remaining ingredients. Pour mixture into pastry shell. Bake at 375 for 50-55 minutes or until filling is set. Yield: one 10" pie.

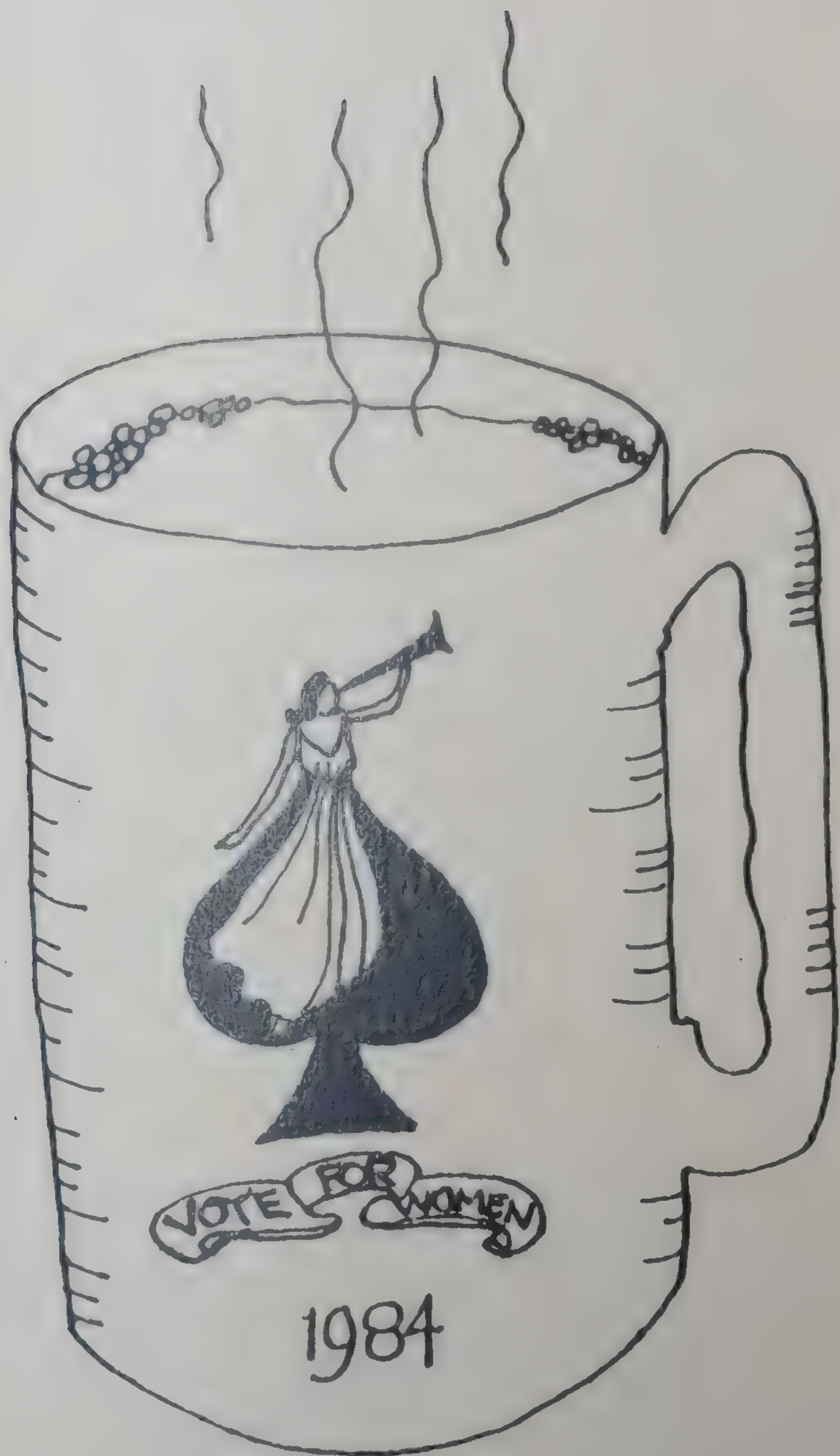
Lou Stebbins

Instant Cocoa

2 lb. box of Nestles Quick
1 lb. box of powdered sugar
11 oz. jar of Coffeemate creamer
8 quart box of powdered milk
½ tsp. salt

Mix all together well and seal to keep. This makes a lot so share some with your friends. Mix 4 - 5 Tbsp. with boiling water to serve.

Helen Baxter



Designed & illustrated by Patti Landi

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